

STARTERS

NEW ORLEANS STYLE BBQ SHRIMP: Rich & Tangy Sauce | French Bread. **\$10.95**

CRISPY BRUSSELS SPROUTS: Bacon | Parmesan Cheese | Lemon Zest. **\$10.95**

GOAT CHEESE TERRINE: Goat Cheese | Artichoke Hearts | Basil Pesto | Roasted Red Peppers | Walnuts | Toasted Crostinis. **\$10.95**

HOUSE-MADE POTATO CHIPS: Roasted Red Pepper Dip. **\$2.95**

CORIANDER SEARED AHI TUNA*: Asian Noodle Salad | Wasabi-Soy Vinaigrette. **\$12.95**

BREAD & BUTTER: Toasted Demi Baguette | Whipped Butter. **\$2.95**

SALADS & SOUPS

HOUSE SALAD: Mixed Greens | Fresh Herbs | Parmesan Cheese | Ciabatta Croutons | Choice of Dressing. **\$5.50**

CLASSIC CAESAR: Romaine | Ciabatta Croutons | Parmesan Cheese.

Ala Carte: **\$5.95** Entrée: **\$8.95**

BLACKENED CHICKEN CAESAR: Romaine | Ciabatta Croutons | Parmesan Cheese. **\$12.95**

BLACKENED SALMON CAESAR*: Romaine | Ciabatta Croutons | Parmesan Cheese. **\$14.95**

HARVEST SALAD: Mixed Greens | Roasted Sweet Potatoes | Toasted Pine Nuts | Quinoa | Craisins | Goat Cheese | Lemon Mustard Vinaigrette. **\$12.95**

Add Chicken **\$3.95** Add Salmon* **\$5.95**

STEAK SALAD*: Mixed Greens | Roasted & Sliced Tri-Tip | Jardiniere | Sautéed Mushrooms | Grilled Potatoes | Crispy Onion Rings | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$14.95**

PRINTER'S SALAD*: Spinach | Grilled Salmon | Tomatoes | Walnuts | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$14.95**

COBB SALAD: Chopped Mixed Greens | Cucumbers | Tomatoes | Onions | Chicken | Turkey | Bacon | Mixed Cheese | Egg | Choice Of Dressing. **\$12.95**

TODAY'S SOUP: Cup **\$3.95** Bowl **\$4.95**

FRENCH ONION SOUP: Cup **\$4.25** Crock **\$5.25**

AUNT MAUDE'S TURKEY CHILI: Cup **\$4.50** Bowl **\$5.50**

FEATURES

October 21st-January 5th

Add a house salad for \$4.00

MAPLE BOURBON SALMON*

Seared Salmon | Mashed Sweet Potatoes | Grilled Asparagus | Maple Bourbon Butter. **\$28.95**

VEGETABLE CREPES

Sweet Potatoes | Zucchini | Onions | Carrots | Goat Cheese | Basil Pesto | Cauliflower Puree | Tomatoes | Spinach | Balsamic Reduction. **\$20.95**

PAN SEARED DUCK BREAST*

Andouille Sausage Stuffing | Grilled Asparagus | Port Wine Demi-Glace. **\$28.95**

SEAFOOD JAMBALAYA*

Scallops | Mussels | Shrimp | Clams | Potatoes | Tomatoes | Clam Broth | White Rice. **\$27.95**

ENTREES

Add a house salad for \$4.00

MAUDE'S SLOW ROASTED PRIME RIB*: 10 oz. | Au-Jus | Mashed Red Potatoes | Seasonal Vegetables. (Limited Availability) Available Blackened. **\$36.95**

GRILLED NEW YORK STRIP*: Bacon & Brussels Sprouts Hash | Dijon Cognac Cream Sauce. **\$34.95**

ROASTED & SLICED TRI-TIP*: Maitre d' Butter | House-Made French Fries | Seasonal Vegetables. **\$27.95**

CHILI CURED CENTER CUT FILET*: Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Seasonal Vegetables. **\$45.50**

SIMPLY GRILLED SALMON*: Lemon Dill Butter | Wild Rice Pilaf | Seasonal Vegetables. **\$24.95**

MAIN STREET CHICKEN: Spicy Garlic Butter Sauce | Tomatoes | Scallions | Mushrooms | Wild Rice Pilaf | Seasonal Vegetables. **\$19.95**

SANDWICHES

MAUDE'S BURGER*: 8 oz. House-Ground Steak | Lettuce | Tomatoes | Onions | Toasted Brioche Bun | House-Made French Fries. Choice of Cheddar, Mozzarella or Swiss Cheese. **\$12.95**

Add Bacon for **\$1.50** or Blue Cheese for **\$2.00**

STEAK SANDWICH*: Roasted & Sliced Tri-Tip | Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye | Pasta Salad. **\$13.50**

CAJUN PRIME RIB*: Romaine | Tomatoes | Onions | Mayonnaise | Toasted Hoagie Bun | Red Beans & Rice. **\$15.95**

PASTRAMI REUBEN*: House-Made Pastrami | Crispy Sauerkraut | 1000 Island | Swiss Cheese | Toasted Rye | House Salad. **\$13.50**

PASTAS

Add a house salad for \$4.00

BLACKENED CHICKEN ANGEL HAIR: Tomatoes | Onions | Mushrooms | Garlic | Parmesan Cheese | Light Cream Sauce. **\$19.95**

TEQUILA CHICKEN FETTUCCINE: Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine. **\$19.95**

MAUDE'S MAC & CHEESE: Smoked Gouda Cheese Sauce | Peas | Roasted Shallots | Herbed Bread Crumbs | Egg Noodles. **\$20.95**

BISTRO CLASSICS

Same Great Flavor, Smaller Portions

Add a house salad for \$4.00

MAIN STREET CHICKEN: \$13.50

ROASTED & SLICED TRI-TIP*: \$15.95

BLACKENED CHICKEN ANGEL HAIR: \$13.50

TEQUILA CHICKEN FETTUCCINE: \$13.50

SIMPLY GRILLED SALMON*: \$14.95

KIDS MENU

\$4.95

(Sixth graders and under)

HAMBURGER

CHEESEBURGER

GRILLED CHEESE

CHICKEN FINGERS

TYKE PASTA WITH BUTTER OR MARINARA

BEVERAGES

Fresh Squeezed Lemonade | Strawberry Lemonade
Pineapple Juice | Orange Juice | Cranberry Juice
Tomato Juice | Grapefruit Juice | Tropical Iced Tea |
Herbal Hot Tea | Arnold Palmer | Coffee | Milk |
San Pellegrino | Ginger Beer |
Coke | Diet Coke | Sprite | Millstream Root Beer

MICROBREWS & IMPORT BOTTLES

Ballast Point Sculpin IPA
Squatters Hop Rising Double IPA
North Coast Old Rasputin Stout
Unibroue La Fin du Monde Tripel
Argus Ciderkin Apple Cider
Sixpoint The Crisp Pilsner
Evil Twin Blood Orange Sour
Corona
Samuel Adams Boston Lager
Rogue Hazelnut Brown Nectar
Kaliber Non Alcoholic
Backpocket Slingshot Dunkel
Surly Rising North Pale Ale

DOMESTIC BOTTLES

Coors Light | Bud Light | Miller Light
Michelob Ultra

TAP BEERS

Stella Artois
Two Rotating Craft Taps (Ask Server)

CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!)

Grasshopper | Pink Squirrel | Brandy Alexander |
Golden Cadillac | Mudslide | Chocolate Monkey |
Root Beer Frosty

The concept of Aunt Maude's was created on a Sunday morning in 1975 over a few Bloody Mary's.

Although Aunt Maude the person is mythical, we cherish the ideals of her with our casual personal style, superb service, and excellent cuisine. Carrying on those ideals are what we are passionate about.

We use only the freshest products made to order. We proudly support these and other local farmers: La Quercia Cured Meats, Picket Fence Creamery, Onion Creek, Lee's Greens, Berkwood Farms and Maxwell Farms.

We can address your dietary needs on an individual basis. Please talk to our staff about how we can accommodate your needs.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.*



FRESH • LOCAL • EVERY DAY